

## SOY SAUCE IS A TREASURE CHEST OF FRAGRANCES! THERE ARE AROUND 300 AROMATIC CONSTITUENTS!

The fragrance of soy sauce is created by microorganisms such as koji mold, yeast, and lactic acid bacteria. Over 300 types of aromatic constituent have been discovered in honjozo soy sauce so far. They generate the unique and harmonious overall fragrance of soy sauce, in which no individual scent is too prominent. That fragrance has a spicing action that eliminates the odors of seafood and meat, and generate a spicy scent when heated.

### PRODUCT'S

#### 1. Kanro(5-year Fermentation)



NET WT. 5.07 fl oz (150ml)

#### How to use

- Sushi and Sashimi
- Blend with olive oil for salad
- While just a few drops with steak and wasabi creates a stimulating blend of flavors you won't forget

#### 2. Tamari(Gluten-Free)



NET WT. 5.07 fl oz (150ml)

#### How to use

- Sushi and Sashimi
- Blend with olive oil for salad
- While just a few drops with steak and wasabi creates a stimulating blend of flavors you won't forget

#### 3. Yuzu-Tamari(Gluten-Free)



NET WT. 5.07 fl oz (150ml)

#### How to use

- Salad dressing
- shabu-shabu
- Grilled dishes
- Sushi and Sashimi
- Tofu

## NEW PRODUCT'S

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### 1. Smoked Soy sauce



NET WT. 3.38 fl oz (100ml)

### 2. Smoked Tamari(Gluten-Free)



NET WT. 3.38 fl oz (100ml)

### 3. Smoked Kanro



NET WT. 3.38 fl oz (100ml)

“From Japan”organic smoked shoyu is naturally crafted and smoked using cherry wood chips rather than adding liquid smoke additive. The shoyu itself is artisanally made in the Izumo region of Japan, an important sacred place in Japan. Our smoked shoyu elevates flavors in foods like dipping sauces for sushi or flavoring grilled dishes by exquisitely joining umami with rich smokiness.

#### How to use

- Sushi and Sashimi
- Blend with olive oil for salad
- While just a few drops with steak and wasabi creates a stimulating blend of flavors you won't forget
- Grilled dishes
- Tofu



Grill salmon



Grill vegetable